

STEPHAN Universal Machine UMSK 5 - 110 °C



Description:

- For cutting, mixing, emulsifying as well as heating and cooling of food products

The STEPHAN UMSK 5 is employed if a single machine is required to execute reliably and quickly a wide range of processing functions, such as cutting, fine cutting, mixing, stirring, kneading, making purees, emulsifying, vacuum processing as well as indirect heating/cooling and direct heating. It is ideal for use in all fields of food processing e. g. for the production of meat and sausages, convenience food, confectionery, dairy products in particular processed cheese.

The product contact parts of the bowl and cover are made of 1.4571 or similar (V4A). The surface is bead blasted outside and polished inside. The bowl is manually removable for product cleanout. The product can be heated or cooled via double jacket by steam or water. Furthermore there are steam nozzles in the bottom to be used for heating up the product with steam to 110 °C. The cabinet is made of stainless steel, too. The working tools are made of stainless steel and are consisting of a knife shaft and an elbowed wave-cut knife as well as a mixing baffle made of stainless steel with direct drive.

The machine is equipped with a free programmable control Simatic S7.

Advantages:

- Stable emulsions
- Homogeneous mixing
- User-friendliness
- Short batch times
- Constant product quality
- Easy to clean

*Please call us,
we shall be pleased
to help you!*

Sales and consulting:

Phone:

+ (65) 6455 7670

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+ (65) 6455 6220

Available Accessories / Options For Selection:

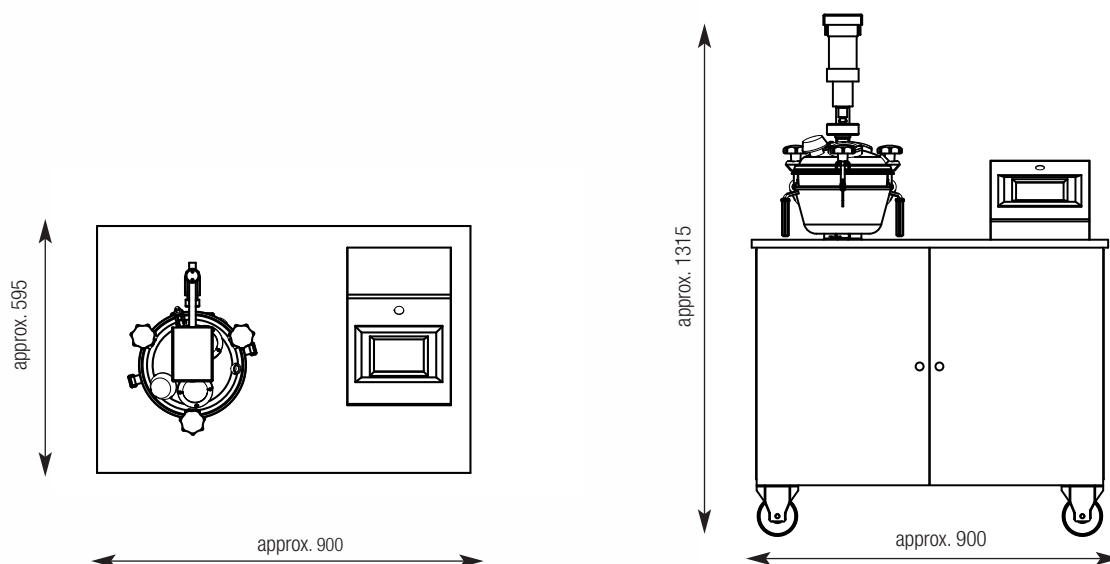
- 3P2001-01 Steam preparation station
- 2Q9098-51 1 Service lab software

Available Working Tools For Selection:

- 3D0165-03 Knife shaft stainless steel V4A complete, without knives
- 3D4100-04 Stir/knead insert
- 3D4100-02 Mixing insert stainless steel
- 3D4100-06 Emulsifying insert stainless steel
- 3D0024-01/3D0024-10 Set of 2 knives
- 3D0024-02/3D0024-11 Set of 2 wave-cut knives
- 3D4101-01 Emulsifying insert, 4 wings, for small quantities of 200 to 500 g
- only in connection with knife shaft -
- 3D4100-10 Granulating insert stainless steel

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Dimensions UMSK 5:



Execution:

Bowl content/ Batch size	l approx.	5/0.5-2.5
Weight of the machine net	kg	180
Max. permissible operating temperature bowl	°C (°F)	110/230
Max. permissible operating excess pressure bowl	bar	0.8
Rec. / max. required amount of steam - direct steam injection	kg/h	12/17
Max. required amount of steam - double jacket	depending on product	
Required steam pressure	bar/PSI	6-8/85-114
Compressed air	bar/PSI	6/85
Operating voltage	V (Hz)	230 (50)/220 (60)
Control voltage	V	24
Fuse protection 230 V/220 V	A time-lag fuse	16/16
Main motor n = 300-3000 rpm	kW	0.75

Material:

Bowl	W. no.	1.4571 (AISI 316Ti)/1.4541
Cover stainless steel bead blasted outside, polished inside	W. no.	1.4571 (AISI 316Ti)
Cabinet	W. no.	1.4301 (AISI 304)

Order information:

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Order no.: **SK005-C11221** 230 V/50 Hz or 220/60 Hz